



## MONTICELLO VINEYARDS

# *Tietjen Vineyard Cabernet Sauvignon*

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2007

### TASTING NOTES

As ever, for a true and pure 100% single vineyard bottling, this Vintage 2007 exhibits all the classic Tietjen Vineyard characteristics: The Tietjen Vineyard typically expresses itself with moderately dark fruit and a firm grip of tannin on the mid-palate. This has made it one of the consistently great wines for us to work with in terms of both blending and as a stand-alone vineyard designate. This year, I find those nice dark berry aromas, hints of black licorice, vanilla and coffee tones from the toasted oak. The tannin structure is very fine and well balanced. Drink Now through 2020. Decanting Recommended (30-60 minutes).

- Chris Corley, Winemaker

### VINEYARDS, VINTAGE AND VINIFICATION

#### Tietjen Vineyard *Rutherford, Napa Valley*

In the 1980s our good friend and partner, Hugh Tietjen, acquired a small parcel in the Rutherford area of Napa Valley. This location was selected as an ideal site to grow Cabernet Sauvignon for Monticello Vineyards. Located not far from the base of the Mayacamas Mountains on the western side of Napa Valley, this 7-acre property was planted in the 1980s entirely to Cabernet Sauvignon. Two clones were selected, including the much-respected Clone #8 and a special selection of bud wood we refer to as the 'Cope' Clones. The majority of the wine from the Tietjen Vineyard is blended with wines from our other vineyards to create our CORLEY RESERVE Cabernet Sauvignon, the Monticello Vineyards Jefferson Cuvee Cabernet Sauvignon, and the CORLEY Proprietary Red Wine.

*Oak - 22 Months in French Oak, 50% New*

*Alcohol - 14.2%*

#### Rutherford Sub-Appellation

*Climate:* Moderately warm, still marginally influenced by early morning fog. Western bench area is cooler, with less late afternoon sun, tempered by afternoon marine winds. Usual summer peak temperatures are mid-90° F with good diurnal (the daily swing of temperature) range.

*Soils:* Western benchland is sedimentary, gravelly-sandy and alluvial, with good water retention and moderate fertility.

*Principal Characteristics:* This is "Cabernet Country." Quite intense cherry and mineral, almost earthy aromas, flavors are full, ripe, and notably currant with firm, but supple tannins for extended aging.

### VINTAGE

2007 was a vintage of contrasts: contrasts from previous vintages, and contrasts from early predictions to final outcome. Cold start to the year leading into a warm (but not hot), relaxed summer season with a burst of heat in September before some October rains. We harvested all of our Cabernet Sauvignon and Merlot in September with relatively modest cluster weights, smallish berries and fully flavored.

**SMALL WINERY; BIG REPUTATION.** The CORLEY FAMILY grows and produces 15,000 cases of exclusively Napa Valley wines designated as MONTICELLO VINEYARDS, CORLEY RESERVE and our CORLEY Proprietary Red Wine. We grow Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Pinot Noir and Syrah on five small vineyard sites in the Oak Knoll, Yountville, Rutherford and St. Helena appellations of Napa Valley.